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CLAIMS

1. A method of making ice cream, including the steps of blending in the presence of at least one emulsifier an aqueous ice cream precursor
5 phase with precrystallised particles of edible fat which each contain a multiplicity of individual crystals so as to form a dispersion, and gasifying and freezing the dispersion so as to form an ice cream, in which the particles of edible fat are precrystallised cryogenically.
- 10 2. A method according to claim 1, in which the cryogenic precrystallisation is performed by forming the edible fat into fine particles in molten state and contacting the fine particles with a cryogen.
3. A method according to claim 2, in which a spray of liquid cryogen is
15 directed at the fine particles of edible fat in molten state.
4. A method according to claim 2 or claim 3, in which the liquid cryogen is liquid nitrogen.
- 20 5. A method according to any one of the preceding claims, in which the precrystallised particles of edible fat take the form of a globule containing a mass of crystals of fat with entrapped pockets of oil.
6. A method according to any one of the preceding claims, in which all the
25 dispersed fat particles in the dispersion have a size less than 30µm.
7. A method according to claim 6, in which most or all the precrystallised particles have a size less than 10µm.
- 30 8. A method according to claim 6 or claim 7, in which most or all of the precrystallised particles have a size of 5µm or less.

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9. A method according to any one of the preceding claims, in which the edible fat is pasteurised before being precrystallised.
10. A method according to any one of the preceding claims, in which the aqueous phase is pasteurised before being blended with the precrystallised edible fat particles.
11. A method according to any one of the preceding claims, in which an emulsifier is introduced into the edible fat before it is precrystallised.
12. A method according to claim 11, in which the emulsifier is a lipophilic emulsifier.
13. A method according to claim 12, in which the lipophilic emulsifier is a saturated monoglyceride.
14. A method according to claim 13, in which the saturated monoglyceride is a glycerol monostearate.
15. A method according to any one of the preceding claims, in which the edible fat is milk fat, anhydrous milk fat, at least one milk fat fraction, a hydrogenated vegetable oil, a hard tropical fat, or a hydrogenated tropical fat.
16. A method according to any one of the preceding claims, in which the aqueous phase contains a highly surface active, water soluble emulsifier.
17. A method according to any one of the preceding claims, in which the aqueous phase contains non-fat dry milk solids and sugar.

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- 18. A method according to any one of the preceding claims, in which the said dispersion is gasified and frozen without being subjected to homogenisation or ageing.
- 5 19. A method according to claim 18, in which the dispersion is presented at below ambient temperature for freezing.
- 20. A package comprising cryogenically precrystallised particles of edible fat.
- 10 21. A kit for making ice cream in the home comprising a package according to claim 20 and instructions for the use of the contents of the package in the preparation of ice cream.